

S6161-GW-FSE-010

REVISION 2

---

0910-LP-100-7965

TECHNICAL MANUAL

FOR

VEGETABLE PROCESSING MACHINE,  
MODELS 30VP-2 & 50VP-2;  
DESCRIPTION, OPERATION, AND MAINTENANCE

“Distribution Statement “A”: Approved for public  
release; distribution is unlimited.”

DEPARTMENT OF THE NAVY  
NAVAL SEA SYSTEMS COMMAND

15 November 2001



0910LP1007965

APPROVAL AND PROCUREMENT RECORD PAGE

APPROVAL DATA FOR: S6161-GW-FSE-010 Revision 2

TITLE: Technical Manual for Vegetable Processing Machine, Models 30VP-2 & 50VP-2; Description, Operation, and Maintenance

APPROVAL AUTHORITY: Not Required

CONTRACT OR PURCHASE ORDER	SHIP APPLICABILITY	QUANTITY OF MANUALS	QUANTITY OF EQUIPMENT	BUILDING SHIPYARD
P681N-65192-F005 Item 6	CVN68 RCOH	1	1	Newport News Shipbuilding

REMARKS:

- 1) Distributed to CVN68 RCOH in accordance with Contract No. N00024-94-C-2105, CDRL Item No. A034.
- 2) This material may be reproduced by or for the U.S. Government pursuant to the copyright license under the clause at 252.227-7013 (Oct 1988).

CERTIFICATION: Not Required

Date: August 16, 2001

Insinger Machine Co  
6245 State Rd  
Philadelphia, PA 19135-2905  
CAGE No. 30793

**TECHNICAL MANUAL**  
**FOR**  
**VEGETABLE PROCESSING MACHINES**  
**MODEL: 30VP-2/50VP-2**

**VEGETABLE PROCESSING MACHINES**  
**30 VP-2/50 VP-2**  
**Table of Contents**

**Part 1 - Technical Information**

- \* Introduction
- \* Catalog cut-sheet and installation drawings
- \* Specifications
- \* Warranty

**Part 2 - Installation and Operation Instructions**

**Part 3 - Maintenance and Repair Procedures**

**Part 4 - Electrical Schematics and Replacement Parts**

- \* Machine wiring diagram
- \* Replacement parts - peeler
- \* Replacement parts - disposer

**Part 5 - Replacements Parts**

- \* Overall Assembly Drawing for:
  - \* 30 VP-2/50 VP-2
  - \* 30 VP-2/50 VP-2 w/dispenser
  - \* Disposer

# PART 1

## TECHNICAL INFORMATION



Thank you for Purchasing this quality Insinger product.

On the space provided please record the Model and Serial Number of this unit:

Model: \_\_\_\_\_

Serial Number: \_\_\_\_\_

When referring to this equipment please have these numbers available.

Each piece of equipment at Insinger is carefully tested before shipment for proper operation. If the need for service should arise please contact your local Authorized Insinger Service Company. If you do not know the name of your Authorized Service Company please contact our Customer Service Engineer toll-free, 800/344-4802.

For proper activation of the *Insinger Limited Warranty* the *Warranty Registration Card* provided with your unit must be returned within 30 days of the installation date.

Please read the Insinger Limited Warranty and all installation and operation instructions carefully before attempting to install or operate your new Insinger product.

Thank you.

Insinger Machine Company

## 30VP-2 / 50VP-2 VEGETABLE PEELERS



Model 30VP-2



Model 50VP-2

### DESIGN

Insinger's Vegetable Peelers are available in two sizes: the 30VP-2 has a capacity of 30 pounds in 45 seconds and the 50VP-2 can peel 50 pounds in only one minute.

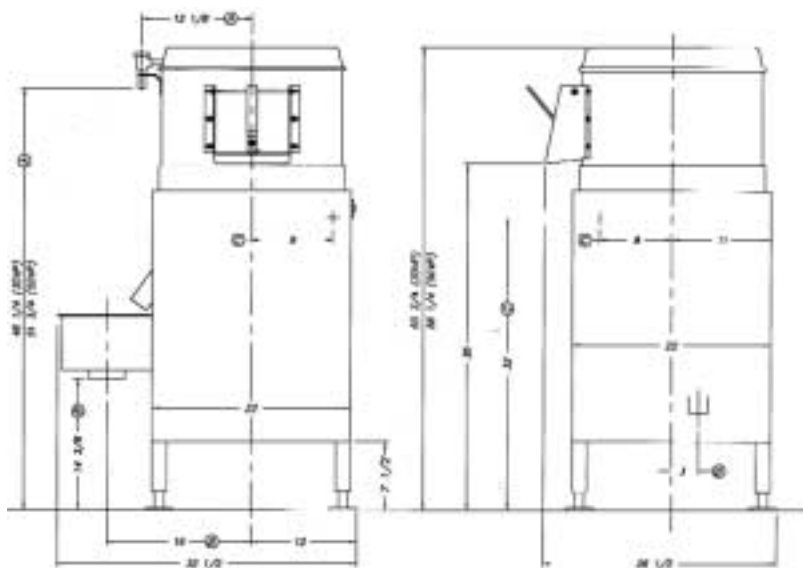
### STANDARD EQUIPMENT

- Stainless steel hopper, cabinet, feet, peel trap, screen, disc, and discharge door
- Unique wave pattern s/s disc
- S/S sides, disc and discharge door coated with Insinger's exclusive bonded silicone carbide for fast, accurate peeling

### OPTIONAL ACCESSORY EQUIPMENT

- 1 minute timer
- Integral disposer





*Note: For all rough in connections see Installation and Layout Detail Drawing.*

## SPECIFICATIONS

**CONSTRUCTION** - The hopper, cabinet, feet, peel trap, screen, disc, discharge door and chute are all fabricated from type 304 #18-8 stainless steel. The drain and fill line are made of copper and the hopper cover is made of aluminum.

**ABRASIVE DISC** - This special Insinger abrasive disc has a unique wave pattern in the stainless steel and a permanently bonded silicone carbide abrasive for long life. The light-weight stainless disc with its stainless hub attachment to alloy shaft prevents corrosion and allows easy removal for thorough cleaning.

**DISCHARGE** - The stainless steel discharge door and hinge pin incorporates an easy lock-and-release lever. The stainless steel chute is removable for easy cleaning.

**DRIVE** - Standard frame motor (30VP-2: 3/4 HP. 50VP-2: 1 HP), with "V" belt drive provides direct speed reduction between motor and peeling disc. The "V" belt motor drive design has a shock absorber effect to prevent damage in event of a jam or overload. All bearings are sealed and permanently lubricated.

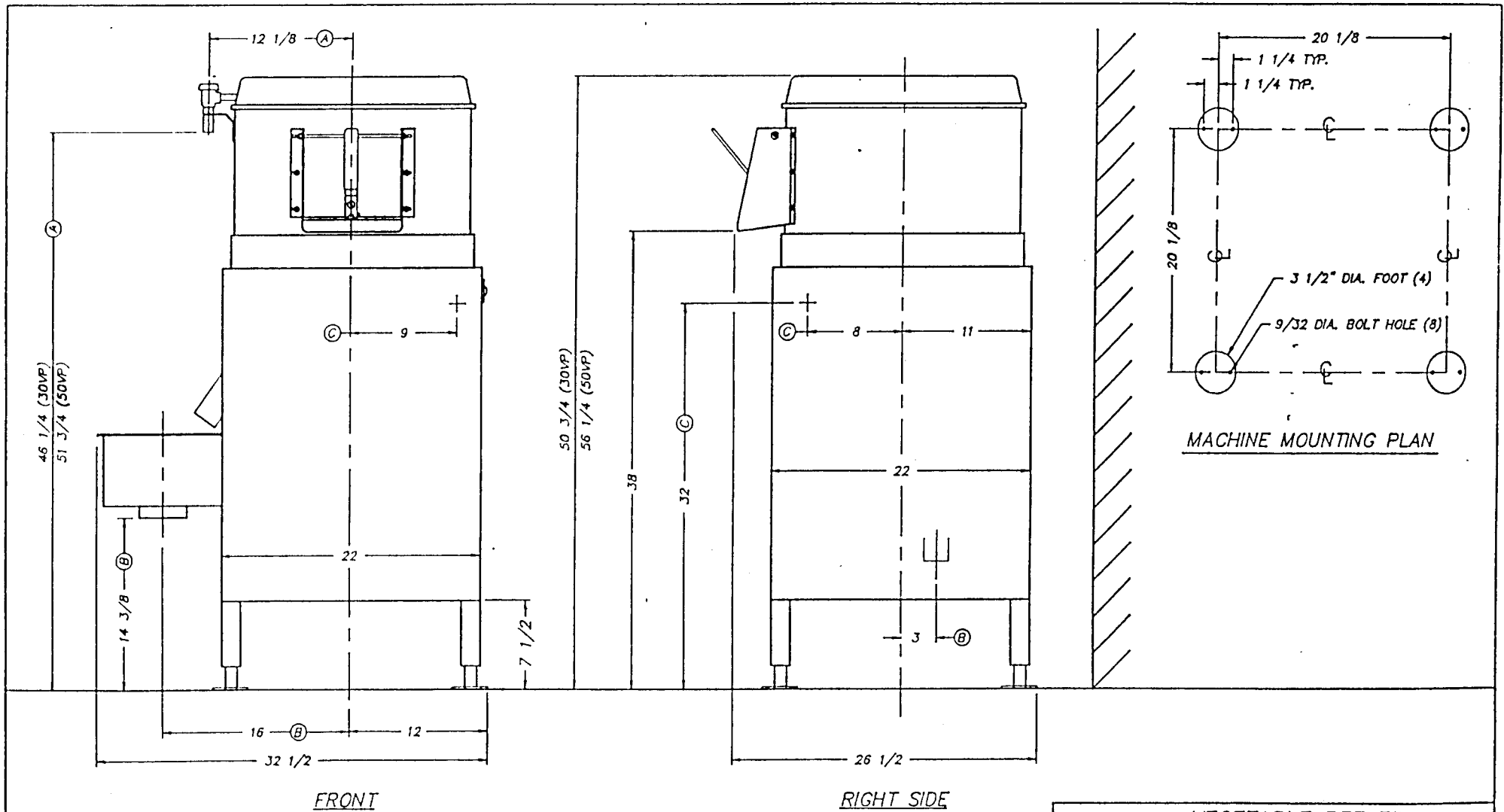
**HOPPER** - Stainless steel hopper with silicone carbide abrasive permanently bonded to sides and discharge door. Insinger's unique bonding technique provides quick positive peeling and long service from the abrasive.

**FEET** - Adjustable stainless steel feet designed to be bolted to almost any type of floor surface.

**SWITCH** - Toggle type or pushbutton station, located on the right side of the discharge chute as standard.

Shipping weight	Current draw	30VP-2	50VP-2
30VP-2 242 lbs.	amps		
50VP-2 262 lbs.			
	115/1/60.....	13.8.....	16.0
	208/3/60 .....	3.1.....	4.0
	230/1/60 .....	6.9.....	8.0
	230/3/60 .....	2.8.....	3.6
	460/3/60 .....	1.4.....	1.8





FILE: STD\30VP50VP

INSTALLATION CONNECTIONS		
LTR.	DESCRIPTION	SIZE
A	WATER CONNECTION	1/4" FPT
B	DRAIN CONNECTION	2" FPT
C	ELECTRICAL CONN. MOTOR	1 H.P.

△ ECN #1168 4.13.95

VEGETABLE PEELER 30 VP & 50 VP		
<b>INSINGER</b> MACHINE COMPANY	6245 State Rd. Tel. 215-624-4800 Philadelphia PA 19135-2998	
	SCALE: 1 1/2" = 1'-0" DRAWN: EMM 4.17.95 APPROVED: EBA 4.17.95	DWG. NO. <b>30VP-50VP</b> A

**SPECIFICATIONS FOR 30 LB.  
VEGETABLE PEELER**

**Main Specification:** Built in accordance with specification 00-V-185 Rev. F.

**Electrical Requirements:** 3/4 H.P. 115/230 volts, 50/60 hz., 1 or 3 phase. Enclosed connection or power supply cord furnished as specified. Power supply must be properly protected to FLA rating.

**Mechanical Connections:**

- (8) 9/32 holes in adjustable flanged feet for hold down bolts (1/4 dia.)
- (1) 2" IPS drain
- (1) 1/2" IPS water connection through vacuum breaker

**Lubrication:** All bearing are pre-greased and sealed - no lubrication required.

**Tools:** 2 disc. lifting hooks furnished with machine - no other tools required for normal operation.

**Maintenance:** Clean thoroughly after each use. Check drive belt tension monthly and adjust if needed. Belt should deflect about 3/8" when subjected to a force of approximately 2 lbs., to adjust - loosen 4 mounting nuts and slide motor away from center spindle to tighten belt. Re-tighten nuts when belt is at proper tension.

**SPECIFICATIONS FOR 50 LB.  
VEGETABLE PEELER**

**Main Specification:** Built in accordance with specification 00-V-185 Rev. F.

**Electrical Requirements:** 1 H.P. 220/440 volts, 60 hz., 3 phase. Enclosed connection or power supply cord furnished as specified. Power supply must be properly protected to FLA rating.

**Mechanical Connections:**

- (8) 9/32 holes in adjustable flanged feet for hold down bolts (1/4 dia.)
- (1) 2" IPS drain
- (1) 1/2" IPS water connection through vacuum breaker

**Lubrication:** All bearings are pre-greased and sealed - no lubrication required.

**Tools:** 2 disc. lifting hooks furnished with machine - no other tools required for normal operation.

**Maintenance:** Clean thoroughly after each use. Check drive belt tension monthly and adjust if needed. Belt should deflect about 3/8" when subjected to a force of approximately 2 lbs., to adjust - loosen 4 mounting nuts and slide motor away from center spindle to tighten belt. Re-tighten nuts when belt is at proper tension.



INSINGER MACHINE COMPANY  
LIMITED WARRANTY

Insinger Machine Company, Inc. (Insinger) hereby warrants to the original retail purchaser of this Insinger Machine Company, Inc. product, that if it is assembled, installed, and operated in accordance with the printed instructions accompanying it, that said Insinger product shall be free of defects in material and workmanship, for a period of one (1) year (12 months) after the date of installation or fifteen (15) months from the date of shipment from Insinger, whichever occurs first, provided the warranty registration card is returned to Insinger within 15 days after installation. If the Warranty Registration Card is not returned to Insinger within this period, the warranty will expire after one year from the date of shipment from the factory. Insinger will not assume any responsibility of extra costs for installation in any areas where there are jurisdictional problems with local trades or unions.

Insinger may require reasonable proof of your date of purchase. Therefore, you should retain your copy of the invoice or shipping document.

This limited warranty shall be limited to the repair of parts which prove defective under normal use and service within the warranty period set forth above, and which on examination shall indicate, to Insinger's satisfaction, that the parts are defective. Insinger will repair the defective part of parts. All warranty work must be done during normal working hours, by either an Insinger Appointed Service Agency or an agency receiving prior authorization from Insinger. Defective parts become the property of Insinger. Parts replaced within the warranty period carry a warranty only until the end of the original limited warranty period. Replacement parts not supplied by Insinger will relieve Insinger of all future liability and responsibility.

This limited warranty does not cover: lighting of gas pilots or burners, cleaning of gas lines, replacement of fuses or resetting of overload breakers, adjustment of thermostats, adjustment of clutches, opening or closing of utility supply valves or switching of electrical supply, cleaning of valves, strainers, screens, nozzles, or spray pipes, performance of regular maintenance and cleaning as outlined in the TECH MANUAL, damages resulting from water conditions, accidents, alterations, improper use, abuse, misapplication, tampering, improper installation or failure to follow maintenance and operation procedures, fire, flood, acts of God or improper maintenance or service, or for improper operation or failure to follow normal operating instructions (as set out in the TECH MANUAL) or failure as a result of the aforesated.

TURN OVER

## INSINGER LIMITED WARRANTY

Page 2

Examples of the aforementioned, but without limitations, are: damage to exterior or interior finish as a result of the above, use with utility service other than that designated on the rating plate, improper connection to utility service, inadequate or excessive water pressure, corrosion from chemicals dispensed in excess of recommended concentrations, failure of electrical components due to connection of chemical dispensing equipment installed by others, leaks or damage resulting from such leaks as made by installer including those at machine table connections or by connections of chemical dispensing equipment installed by others, failure to comply with local building codes, damage caused by labor dispute.

Insinger is not responsible nor liable for any conditions of erosion or corrosion caused by corrosive detergents, acids, lye or other chemicals used in the washing and/or cleaning process.

THIS WARRANTY IS THE ONLY WARRANTY APPLICABLE TO INSINGER PRODUCTS AND IS EXPRESSLY IN LIEU OF ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, AND ANY OTHER OBLIGATION ON THE PART OF INSINGER. THE REMEDY CONTAINED IN THIS WARRANTY IS THE SOLE REMEDY FOR ANY DEFECT FOUND TO EXIST IN AN INSINGER PRODUCT AND ALL OTHER DAMAGES ARE EXCLUDED, INCLUDING ANY LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGE.

Insinger does not authorize any person or company to assume for it any other obligation or liability in connection with this warranty or for any sale, installation, use, removal, return or replacement of its equipment; and no such representations are binding on Insinger.

THIS LIMITED WARRANTY SUPERSEDES ALL OTHER EXPRESS WARRANTIES, IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS OR LIMITED WARRANTIES AS OF JANUARY 1, 1993.

## PART 2

# INSTALLATION AND OPERATION PROCEDURES

## VEGETABLE PEELER INSTALLATION INSTRUCTIONS

**Placement:** Uncrate machine carefully. Take caution not to damage component accessories which usually are appended to side of machine. Set machine in place and adjust feet as needed to set machine level.

**Electrical Connection:** Connect electric lines suitable for proper amps, and check to be sure supply voltage and phase agrees with machine requirements indicated on identification tags, labels on terminal boxes or motor name plate. Additional connection may be required for electrically operated disposer. In all cases, connect to circuit breaker panel or fused disconnect switch (furnished by user) as required by local area codes. Wiring diagram is located inside control box.

**Mechanical Connections:** Water supply lines size should be at least as specified. Flush all lines prior to connection to remove debris in lines which will clog both manual and automatic valves. It is important not to reduce size of manufacturer's connection as lines are sized to provide a stipulated rate of flow.

Connect drain line to size not less than manufacturer's connection. Drain line should be properly vented and should have fall of not less than 1/4" to the foot for proper flow. Some area codes require drain to flow into open gap with opening twice the diameter of pipe connection.

**OPERATING INSTRUCTIONS 30 & 50 LB.  
VEGETABLE PEELING MACHINES**

Vegetables shall be fed into the machine through the open flared lid and shall be discharged through the opening of the hinged door by way of a guide or chute into a receptacle.

Start motor by moving control switch into the "ON" position and open water valve. Close the exit door, then feed the potatoes through the flared opening in the lid. Water must be running so as to supply adequate water spray during the entire paring program. Allow new potatoes to agitate no longer than 45 seconds to prevent waste in peeling or flat spots.

Old potatoes should agitate from 45 to 75 seconds according to quality and size. Best performance will be obtained if the potatoes are as nearly uniform in size as possible.

When peeling time is up, place receptacle under discharge chute, open exit door and permit the rotating disc to discharge the potatoes into the receptacle.

After all the vegetables have been discharged from the machine, permit the water to run and spray away any peeling or refuse that may cling to the walls or plate of the machine.

Turn water off.

Stop motor.

Revolving disc may be removed by drawing the same straight up off the driving shaft. Two holes are provided in the plate for this purpose. Insert lift hooks provided and draw up evenly on each hook. Do not drop revolving disc; it is made of cast iron and could crack.

Hopper lid may be removed for cleaning. Care should be exercised to replace the lid with the notched opening in line with the water inlet.

Front chute may be removed for cleaning by unscrewing the 8 wing nuts that fasten chute to cylinder. Be sure to thoroughly wipe off gasket before replacing chute to insure watertight seal, replace gasket about once a year.

**NOTE:** When peeler is equipped with a disposer, the control switch will start both the peeler and disposer motor simultaneously. The water valve must be open before starting the motors.



## PART 3

# MAINTENANCE AND REPAIR PROCEDURES

## BASIC SERVICE GUIDE

### 1. Motor not operating

- A. Check the power supply is "ON."
- B. Look for blown fuse or tripped breaker.
- C. If neither or above is at fault, call a qualified electrician.

### 2. Disc. not turning with motor operating

- A. Disconnect power supply, remove disc and check for obstructions or jamming.
- B. Check drive belt for deterioration or looseness. Replace belt or tighten (see maintenance instructions on specification sheet).
- C. Check pulleys and tighten set screws if necessary.
- D. Check that spindle turns freely without excessive play. If spindle does not turn easily, the seal and bearing will have to be replaced.

### 3. Potatoes not peeled within prescribed time (45 to 75 seconds)

- A. Cylinder may be overloaded - do not exceed weight capacity of machine.
- B. Potatoes of irregular size and shape - be sure potatoes conform to U.S. Grade No. 1 as required by Par. 3.4 of Spec. 00-V-185F.
- C. Abrasive surfaces are not properly cleaned - this can lower the abrading efficiency - abrasive should be thoroughly scrubbed after daily use.
- D. Abrasive surfaces worn out and must be replaced.

## REMOVAL & REPLACEMENT INSTRUCTIONS

### A. Switch

#### To Remove:

1. Disconnect peeler from main power supply.
2. Remove cover plate from front of switch by unscrewing (2) # 6-40 screws.
3. Unscrew switch mounting screws and pull switch out from box.
4. Loosen screw terminals and remove wires.

#### To Replace:

1. Attach wires to terminals of replacement switch.
2. Push switch back into box making sure the wires are not grounded against sides.
3. Fasten switch into place.
4. Replace cover plate.
5. Power supply may now be turned on.

### B. Motor

1. Motor is fastened by four 5/16" dia. bolts and nuts which also are used to hold tension on V belt. To remove motor, merely remove the four nuts, access to motor is provided for by removing access door.

2. To replace motor, simply fasten it into position using the four nuts and bolts. If the motor pulley has been removed, it must be carefully aligned with the driven pulley.

3. The V belt must be properly tensioned by moving motor away from center until the belt is tight. A properly installed belt will have approximately 1/4" deflection when subjected to a 5 pound load.

REMOVAL & REPLACEMENT INSTRUCTION  
(cont.)

C. Seal and Bearings

To Remove:

1. Remove access door.
2. Relieve V Belt tension by loosening (DO NOT REMOVE) the four motor mount nuts.
3. Remove V Belt.
4. Remove driven pulley by first loosening (2) set screws in hub then pull off of shaft.
5. Remove shaft retaining ring (located under pulley).
6. Remove rotating abrasive disc from cylinder.
7. Spindle can now be lifted out.
8. To remove seal and bearings, tap out from inside using a brass bar (approximately 1/2" dia. and 12" long).

NOTE: The bearings are completely sealed and should last indefinitely under normal operation.

TO REPLACE THE SEAL AND/OR BEARINGS, REVERSE THE ABOVE PROCEDURE.

**DISPOSER  
USER MAINTENANCE INSTRUCTIONS  
TROUBLE SHOOTING**

Loud noises while your disposer is operating are usually caused by the accidental entry of a spoon, bottle cap, or similar object. To correct this, turn off the disposer switch and water. After grinding disc has stopped turning, investigate. Remove object by reaching into the unit with tongs.

Motor stops while your disposer is operating. This can be caused by overloading the unit. First, check the cause of the overload - often some foreign material is in the disposer. Turn off the disposer switch and water. Remove object as previously explained. TO RESTART THE MOTOR: wait 3 to 5 minutes, then push in on the small red reset button located on the bottom of your disposer (Fig. 1 - if motor remains inoperative, check your fuse box and replace any blown fuses, or look for a tripped circuit breaker.

NOTE: If water does not drain as readily as you think it should, and food waste tends to float or take too long to grind, don't reduce water flow to solve this problem. It is very likely that the drain line is partially clogged and should be cleaned with a plumber's flexible rod or tape.

Like any precision machine, your disposer was built to perform a particular job. If unusual demands are placed on it, service interruptions are possible. These service interruptions, mentioned below, are usually not serious and in most cases, can be remedied without call a service man.

**TO FREE JAMS FROM FOREIGN OBJECTS**

The accidental entry of foreign material will cause any disposer to jam occasionally. To free jammed material, follow these steps:

1. Turn off disposer and shut off cold water.
2. Insert one end of your Self Service Wrench provided with your disposer, into the center hold of the bottom of the disposer as shown.
3. Work the Wrench back and forth until it moves freely for at least one complete revolution. Remove foreign object with tongs. Remove Wrench before restarting disposer.
4. Wait 3 to 5 minutes to allow disposer motor to cool and then push red reset button (see Fig. 1).

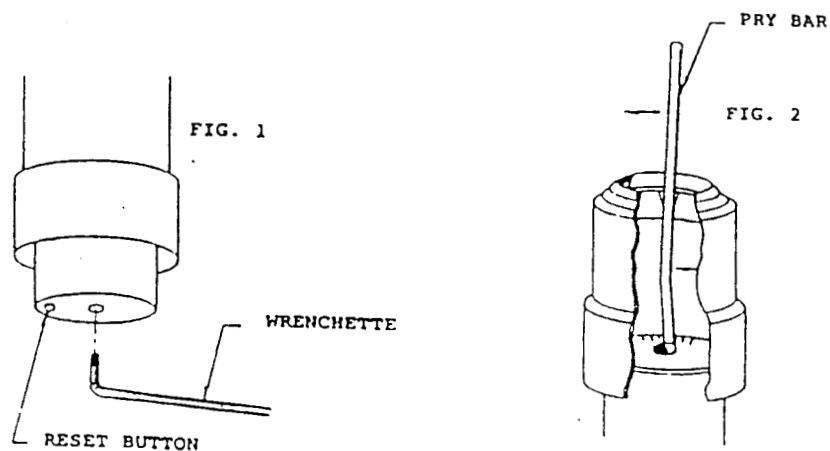
## TO FREE JAMS FROM FOREIGN OBJECTS (cont.)

Your Self Service Wrench will free virtually every jam that may occur, due to foreign objects entering the disposer. Very rarely, however, a piece of metal (bobby pin, thumb tack, paper clip, silverware, etc.) causes a jammed condition too tight for your Wrenchette to handle. To free this type of jam, a pry bar or tool must be used.

Follow this procedure to save the cost of a service call to free a tight jam:

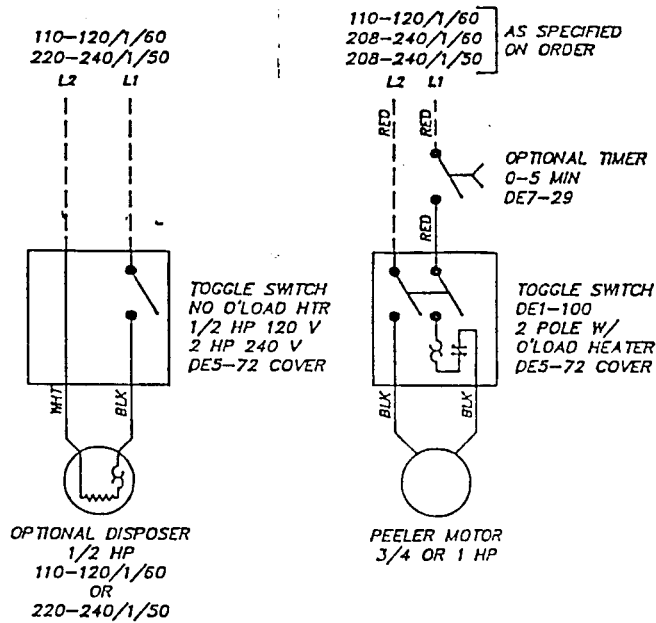
Be sure wall switch is turned off. Remove as much food waste from the disposer as is possible reaching with tongs. Use a flashlight to determine the direction the unit was running at the time of the jam. A pry bar or tool should be inserted through the sink opening into the disposer. The end then must be placed alongside the grinding protusion near the outside edge of the grinding disc. Be sure to place the pry tool on the proper side of the protusion so when pressure is applied the grinding disc will move in the proper direction to unjam the disposer (see Fig. 2).

DO NOT DROP OR HAMMER ON PRY BAR.



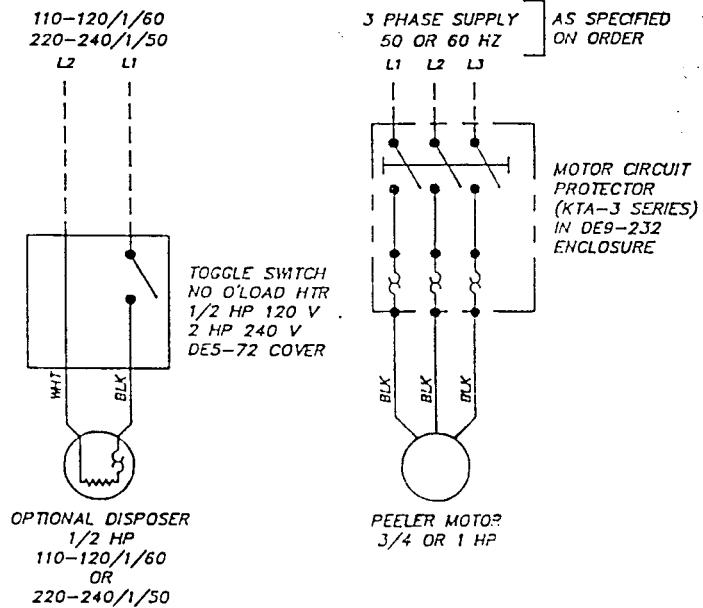
## PART 4

# ELECTRICAL SCHEMATICS AND REPLACEMENT PARTS




CONFIGURATION A  
STANDARD SINGLE PHASE  
OPTIONAL DISPOSER ONLY FOR  
110-120/1/60  
OR  
220-240/1/50

SINGLE PHASE WIRING

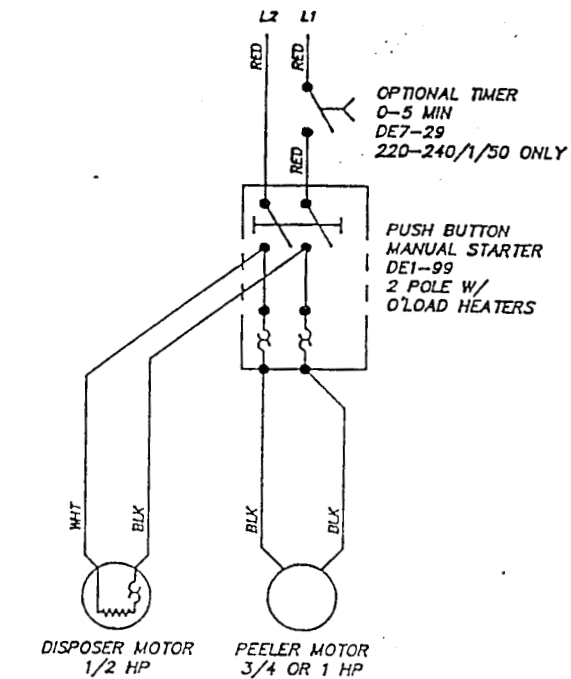


CONFIGURATION B  
STANDARD THREE PHASE  
OPTIONAL DISPOSER ONLY FOR  
110-120/1/60  
OR  
220-240/1/50

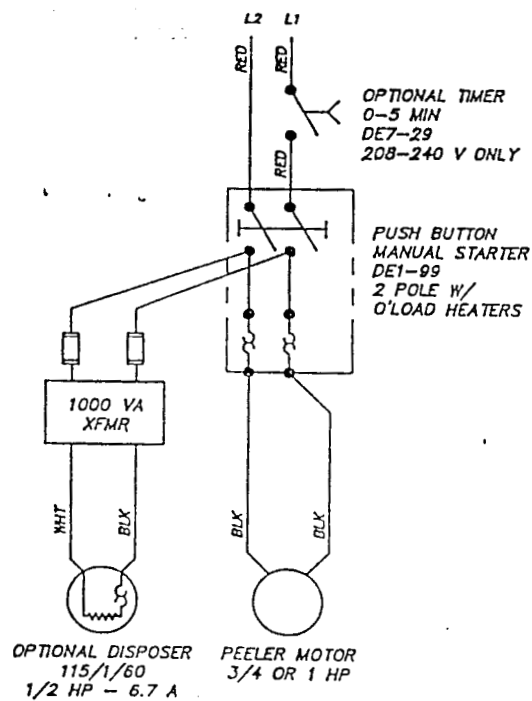
THREE PHASE WIRING

			TITLE		DWG. NO.			
			VEGETABLE PEELERS		302			
			W/ OPTIONAL DISPOSERS					
D	1580	10.8.97			Philadelphia, PA 19135 (215) 824-4800 FAX (215) 824-6966			
C	1019	6.15.94						
REV	ECN NO	DATE					DRN/L	
FILE: WRE\302			Machine Company				M/F 10.7.97	





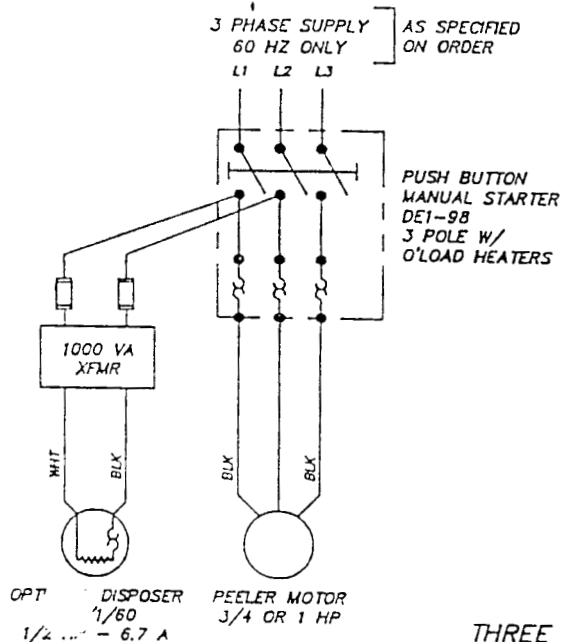
**CONFIGURATION C**  
SINGLE POINT CONNECTION  
WITH OPTIONAL DISPOSER  
115/1/60 OR 220-240/1/50 SUPPLY ONLY



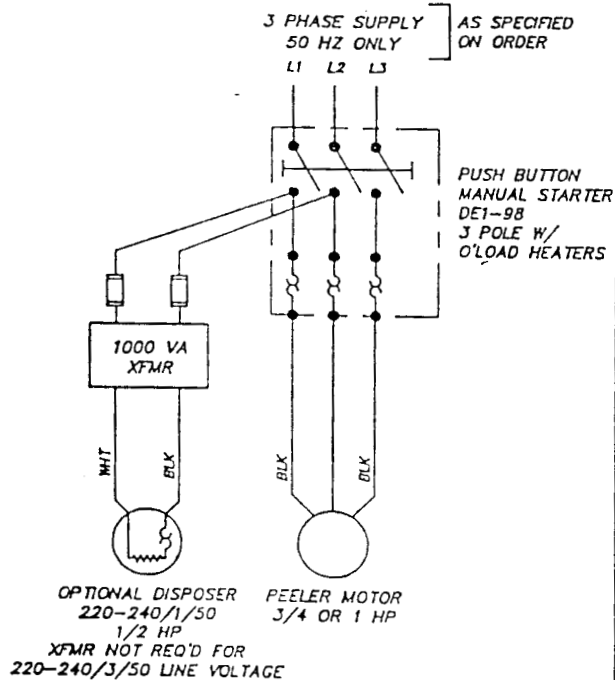
**CONFIGURATION D**  
SINGLE POINT CONNECTION  
WITH OPTIONAL DISPOSER  
208-240/1/60 SUPPLY ONLY

### SINGLE PHASE WIRING

1000 VA PRIMARY FUSE SIZES				
VOLTAGE	208	230	380	460
FUSE	FNQ-R-8	FNQ-R-7.5	FNQ-R-5	FNQ-R-4
PN	DE9-179	DE9-178	DE9-176	DE9-175



**CONFIGURATION E**



**CONFIGURATION F**

### THREE PHASE WIRING

			TITLE		DWG. NO.
			VEGETABLE PEELERS		302A
			OPTIONAL WIRING CONFIGS		
REV	ECN NO	DATE			
FILE: MRE\302A			Insinger		Philadelphia, PA 19135
			Machine Company		(215) 824-4800
					DRWN/DATE
					MFJ
					10.7.97

## PART 5

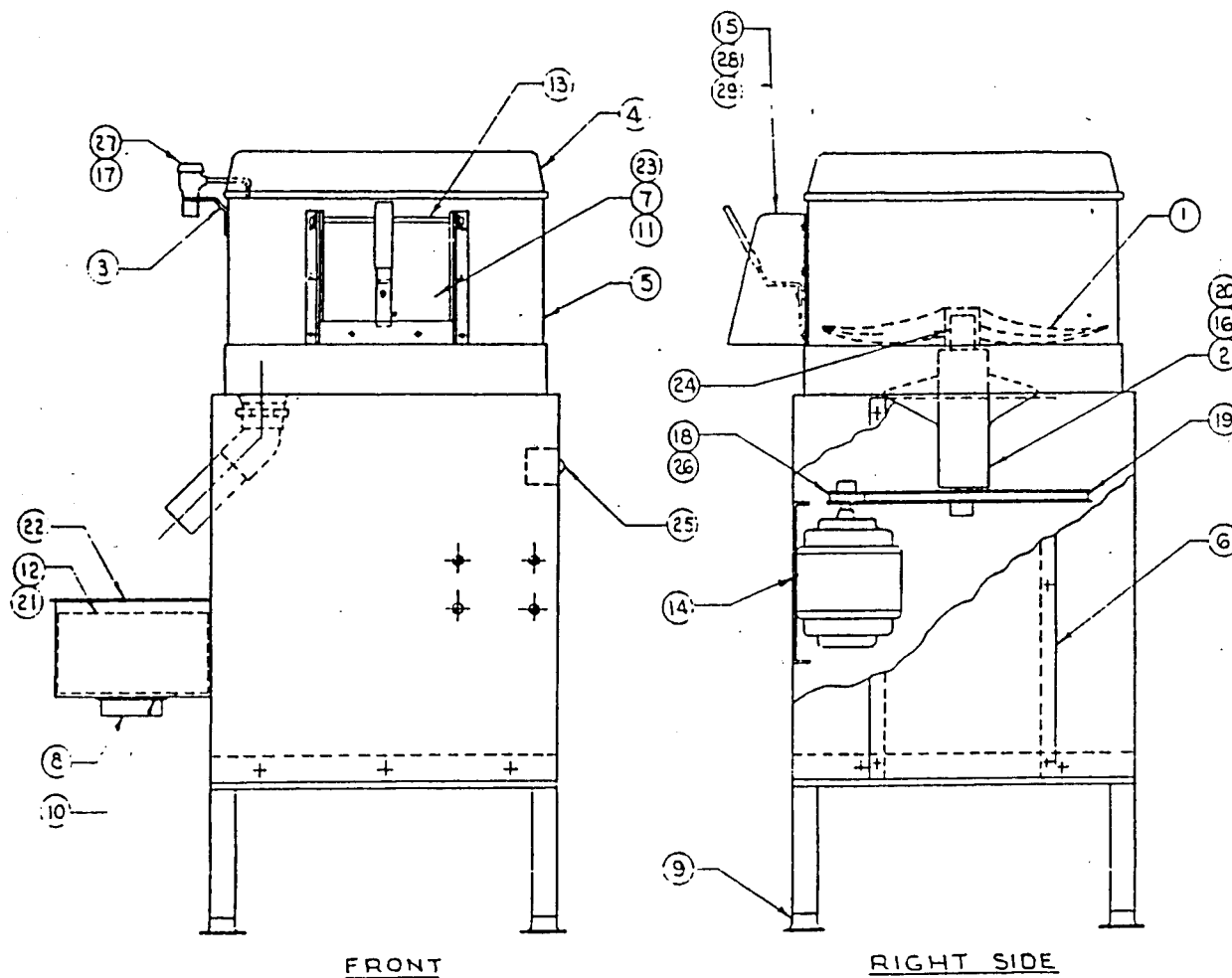
### REPLACEMENT PARTS

# STANDARD PARTS LIST

<u>PART</u>	<u>MFG.</u>	<u>MFG. P/N</u>	<u>INSINGER</u>
1. Motor			
115/208- 230v.-1PH.-60Hz.	Leland Faraday Elec. Co. New York, NY	#M269A	D-2464A
220v.-1PH.-50Hz.	Dayton Elec. Chicago, ILL	#6K414	D2467GM1A1BM
208/230-460v.- 3PH.-60Hz.	Baldor Elec. Ft. Smith, ARK	#M3116	D2467GF3B1BA
220/380-440v.- 3PH.-50Hz.	Baldor Elec.	#M3116-50	DZ467GE3A1BA
230v. DC	Baldor Elec.	#D2304	D2467GP2D1BA
2. Switch	Baldor Elec. Products Milwaukee, WI	#9101H73	DE5-36
3. Vacuum Breaker	Conbraco Indust. Matthews, NC	#38-101	D-2438A
4. Adjustable Foot	Klein Hardware Allenwood, NJ	#1012-1004 1144	D-2435
5. V-Belt	Dayco Corp. Dayton, Ohio	#4L520	D-2459
6. Bearing	MRC Bearings Inc. Jamestown, NY	#305SZZ	D-2434
7. Disposer	Insinkerator Co. Racine, Wisc.	#333/SS	D-2460

REPAIR PARTS LIST 30 & 50 LB.  
VEGETABLE PEELING MACHINES

<u>ITEM</u>	<u>PART NO.</u>	<u>PART NAME</u>	<u>AMOUNT REQ'D</u>
1	D-2434	Bearing	1
2	D2-540	Seal	1
3	D-2439	Vacuum Breaker Disc	1
4	D-2459	V-Belt	1



# 30VP & 50VP VEGETABLE PEELERS

Item No.	Part No.	Part Name	Req.
1	974-56	Abrasive Disc	1
2	D-2434	Bearings	2
3	974-20	Bracket	1
4	974-24	Cover Cylinder	1
*5	974-21	Cylinder	1
6	974-13	Door, Access	1
7	974-10	Door, Cylinder	1
8	952-97	Drain Flange	1
9	D-2435	Foot Adjustable	4
10	952-99	Gasket, drain	1
11	974-33	Handle, Cylinder Door	1
12	974-30	Handle, Scrap Basket	1
13	974-12	Hinge Pin	1
+14	D-2464	Motor 3/4HP (30VP)	1
15	974-60	Chute Assy	1
16	D2-540	Oil Seal	1
17	D2-2439	Poppet Disc, Vacuum Breaker	1
18	D-2436	Pulley 2.75 O.D.	1
19	D-2437	Pulley 15.3 O.D.	1
20	B-100	Retaining Ring	1
21	974-17	Scrap Basket	1
22	974-18	Scrap Tank	1
23	974-29	Spacer	1
24	974-7	Spindle	1
25	DES-15	Switch, Toggle	1
26	D-2459	"V" Belt 4L520	1
27	D-2438	Vacuum Breaker	1
28	974-61	Gasket	1
29	D312D-F7	Wing Nut #10-32	8

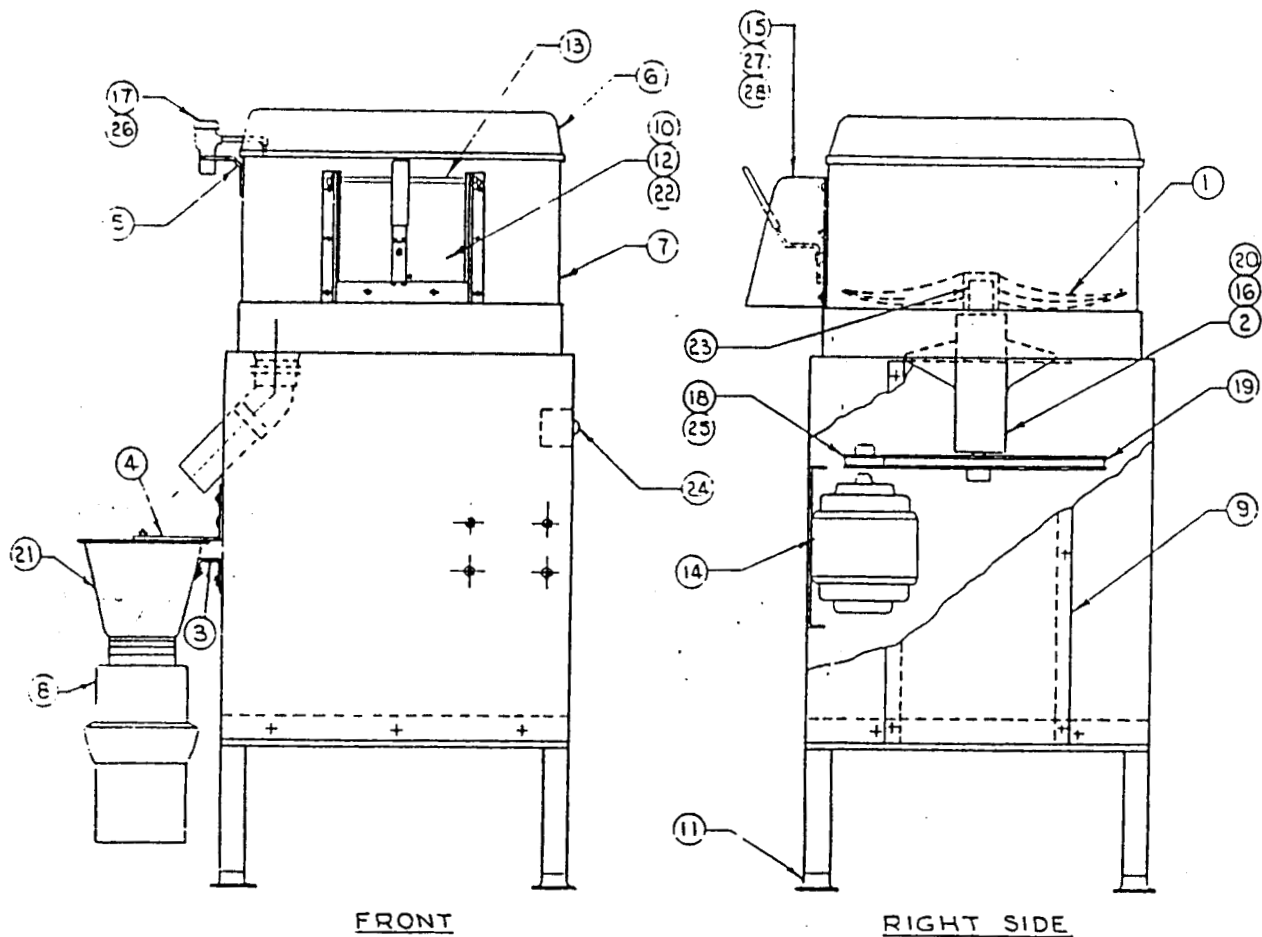
\*974-21A for 30 VP  
974-21B for 50 VP

+D2464A - 1 HP for 50 VP (specify voltage cycle and phase)

INSINGER MACHINE CO.  
PHILA. PA. 19135 (215) 624-4800

SK - 27C2

CP 7-2-85



# 30VP & 50VP VEGETABLE PEELER

## W/DISPOSER

Item No.	Part No.	Part Name	Req.
1	974-56	Abrasive Disc.	1
2	D-2434	Bearings	2
3	974-53	Bracket, Lower	1
4	974-50	Bracket, Trough, Upper	2
5	974-20	Bracket, Water Connect	1
6	974-24	Cover, Cylinder	1
* 7	974-21	Cylinder	1
8	D-2460	Disposer, 1/2HP	1
9	974-13	Door, Access.	1
10	974-10	Door, Cylinder	1
11	D-2435	Foot Adjustable	4
12	974-33	Handle, Cylinder Door	1
13	974-12	Hinge Pin	1
+ 14	D-2464	Motor, 3/4 HP (30VP)	1
15	974-60	Chute	1
16	D2-540	Oil Seal	1
17	D-2439	Poppet Disc., Vacuum Breaker	1
18	D-2436	Pulley 2.75 O.D.	1
19	D-2437	Pulley 15.3 O.D.	1
20	B-100	Retaining Ring	1
21	974-14	Trough, Disposer	1
22	974-29	Spacer	1
23	974-7	Spindle	1
24	DE5-15	Switch	1
25	D-2459	"V" Belt 4L520	1
26	D-2438	Vacuum Breaker	1
27	974-61	Gasket	1
28	D312D-F7	Wing Nut	8

\*974-21A for 30 VP  
974-21B for 50VP

+D2464A - 1 HP for 50 VP (specify voltage  
cycle and phase)

INSINGER MACHINE CO.  
PHILA. PA. 19135 (215) 624-4800

SK - 2703

EP 7-2-85

# ISE

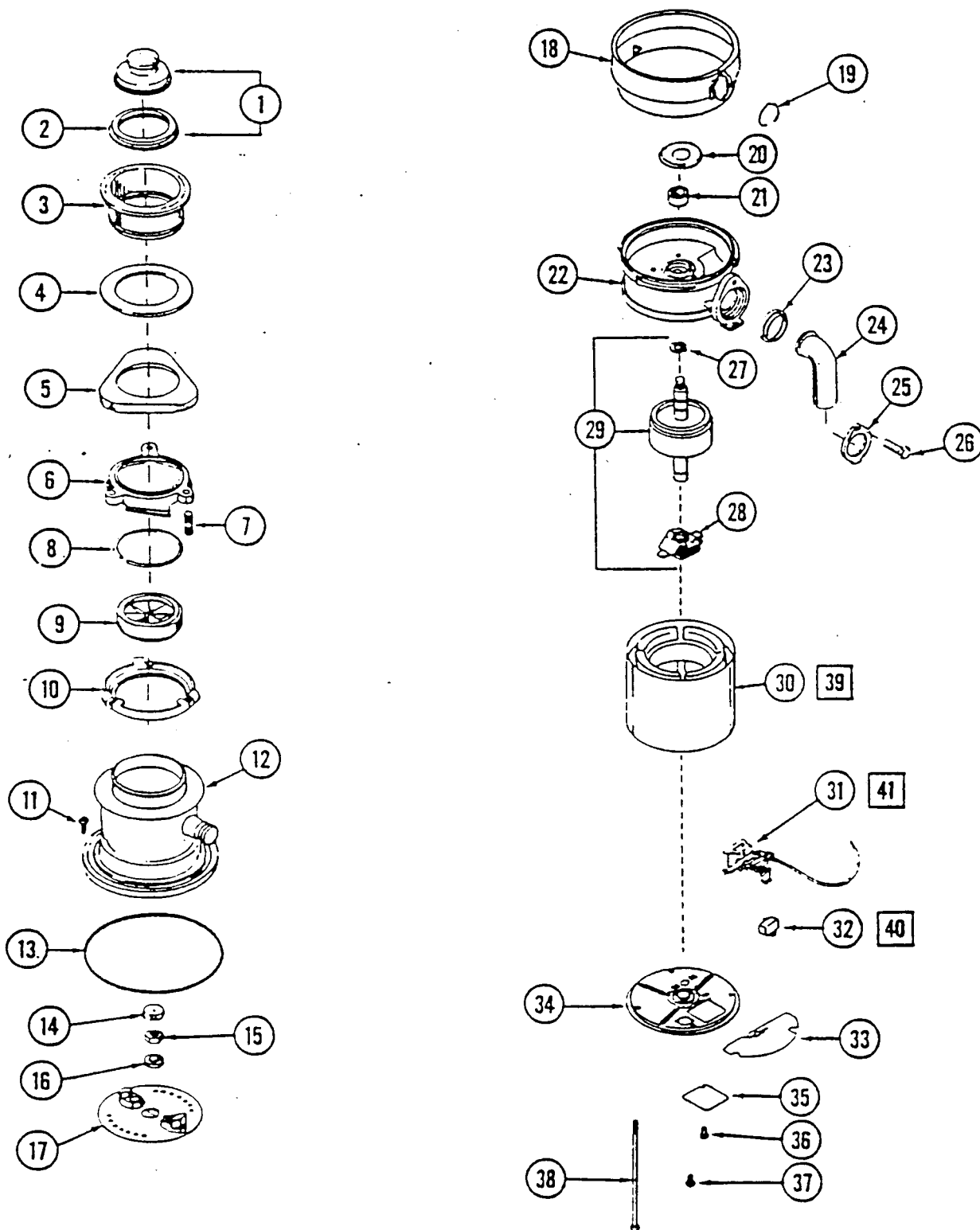
IN SINK ERATOR

**MODEL**  
**333/SS-24**  
**333/SS-25**

(Export) 220-240V 50/60 Hz  
 (100V 50/60 Hz)

**DISPOSER**

March, 1980



## MODEL

**333/SS-24** (Export) 220-240V 50/60 Hz

**333/SS-25** (100V 50/60 Hz)

Code No.	Part No.	No. Req'd	Description	Code No.	Part No.	No. Req'd	Description
1	5032	1	Stopper Assembly	24	8219-A	1	Tailpipe
2	5029	1	Grommet, Stopper	25	5490	1	Flange, Tailpipe
3	5170-AC	1	Flange, Strainer	26	1491	1	Screw, Tailpipe
4	1160	1	Gasket, Sink Hub	27	2642	1	Washer, Thrust, Rubber
5	5150-E	1	Ring, Back-Up	28	2467-A	1	Centrifugal Switch
6	5141	1	Flange, Mounting	29	3373-B	1	Rotor & Shaft Assembly (Incl. Codes 27 & 28)
7	5147	3	Screw, Mounting	30	3341-A	1	Stator
8	5166	1	Snap Ring, Strainer Flange	31	3706-A	1	Switch, Start
9	1010-A	1	Gasket, Mounting	32	2267-AU	1	Overload Protection
10	5298	1	Flange, Body	33	3622	1	Shield, Wire
11	2439	3	Screw	34	3463	1	End Frame, Lower
12	2530-B	1	Body (Includes Stationary Shredder)	35	3584	1	Plate, Terminal
13	2539	1	O'Ring	36	11448	1	Screw - Terminal Plate
14	2854	1	Plug	37	2466-A	1	Ground Screw
15	1490	1	Nut, Rotor Shredder	38	2486-A	2	Bolt, Thru
16	2727	1	Washer - Rotor Shredder				100 VOLT 50/60 Hz
17	3219	1	Rotor Shredder	39	3255-C	1	Stator
18	2396-D	1	Trim Band	40	2267-AH	1	Overload Protector
19	5284	1	Clip - Trim Band	41	3706	1	Switch, Start
20	2332	1	Slinger				
21	2326	1	Sleeve				
22	2441-O	1	End Bell, Upper (Incl. Lip Seal)				
23	1470	1	Gasket, Tailpipe				

## Service Tools

✓ 2035-A



6073

2035-A 1 Service Wrench  
6073 1 Sink Tail Piece Assembly



# **MOTOR CHARACTERISTICS & PERFORMANCE DATA: MODEL 50VP-2, 115 V UNIT**

MANUFACTURER	Dayton	
MASTER DRAWING	R67674Q	
CERTIFICATION DATA	UL	
AUXILIARY	N/A	
EQUIPMENT MODEL NO.	50VP-2	
QUANTITY	1	
RATING (HP, VOLTS, PHASE)	1 HP, 115/230 VAC, SINGLE PHASE	
INSULATION	CLASS A	
WEIGHT	20 Lbs.	
CYCLES	60 Hz	
DESIGN	1750 RPM	
TORQUE	STARTING	N/A
	FULL LOAD	N/A
AMPERES	STARTING	15.6 A, 7.8 A
	FULL LOAD	13.6 A, 6.8 A
POWER FACTOR	FULL LOAD	1.25
	3/4	↓
	1/2	
	LOCKED	
ENCLOSURE	56	
SERVICE	N/A	
DUTY	Continuous	
TYPE	Capacitor Start	
AMBIENT DEG. C	40 deg C	
FULL LOAD KW	Code 3	
MOTOR FRAME	56	
EQUIPMENT SPECIFICATION	N/A	
EFFICIENCY	N/A	

## **CONTROLLER DATA**

<b>MANUFACTURER</b>	Cutler-Hammer	
<b>MASTER DRAWING</b>	N/A	
<b>CERTIFICATION DATA</b>	UL	
<b>RATING (HP, VOLTS, PHASE)</b>	1 HP, 115 VAC / 230 VAC, single phase	
<b>SIZE</b>	N/A	
<b>OPERATION</b>	2-Pole Switch	
<b>TYPE</b>	Across the line	
<b>FUNCTION</b>	Starting	
<b>DUTY</b>	Continuous	
<b>LOW VOLTAGE FEATURE</b>	N/A	
<b>OVERLOAD RELAY</b>	HEATER CATALOG NO.	FH
	TYPE	Thermal
	EMERGENCY RUN (YES/NO)	No
<b>AMBIENT DEGREE C</b>	N/A	
<b>ENCLOSURE</b>	NEMA 4	
<b>WEIGHT</b>	1 lb.	
<b>EQUIPMENT SPECIFICATION</b>	N/A	
<b>LOCATION</b>	N/A	
<b>QUANTITY</b>	1	



# Insinger

HOME ABOUT SALES PARTS & SERVICE NEWS LINKS

dishwasher detailer faq's service manuals service agents

## service agents

### ALABAMA

#### **Total Equipment Service Co.**

2302 3rd St.  
Attala, AL 37954  
PH: 256.538-0261

#### **Jones-McLeod Appliance Service**

1616 7th Avenue, North  
Birmingham, AL 35203  
PH: 205.251-0159  
FX: 205.322-1440  
Statewide: 800.821-1150

#### **Greene's Service Company**

Harvest, AL 35749  
PH: 256.859-1816

#### **Don Vinson Service**

345 Hunter Loop Rd.  
Montgomery, AL 36108-1824  
PH: 334.265-6050

### ALASKA

#### **J & J Service**

341 56th St.  
Anchorage, AK 99518  
PH: 907.561-1060

### ARIZONA

#### **Commercial Food Equipment**

2010 E. University Drive  
#23  
Tempe, AZ 85281  
PH: 480.927-9262  
FX: 480.927-9266

### ARKANSAS

#### **Bromley Parts and Service, Inc.**

806 Izard St.  
Little Rock, AR 72201  
PH: 501.374-0281

### NORTH CAROLINA

#### **Whaley FoodService Repairs**

8334-K Arrowridge Blvd.  
Charlotte, NC 28273  
PH: 704.529-6242  
FX: 704.529-1558  
Statewide: 800.877-3599

#### **Whaley FoodService Repairs**

203-D Creek Ridge Rd.  
Greensboro, NC 27406  
PH: 336.333-2333  
FX: 336.333-2533  
Statewide: 800.800-0807

#### **Whaley FoodService Repairs**

335-105 Sherwee Dr.  
Raleigh, NC 27603  
PH: 919.779-2266  
FX: 919.779-2224  
Statewide: 800.849-6011

#### **Whaley FoodService Repairs**

6418-101 Amsterdam Way  
Wilmington, NC 28405  
PH: 910.791-0000  
FX: 910.791-6020  
National: 800.758-2314

### NORTH DAKOTA

#### **Dakota Food Equipment**

Service P.O. Box 2925  
1802 1st Avenue, S.  
Fargo, ND 58108  
PH: 701.232-4428  
National: 800.437-4076

### OHIO

#### **Commercial Parts & Service**

6940 Plainfield Rd.  
Cincinnati, OH 45236  
PH: 513.984-1900  
FX: 513.984-2111

Undercounter Dishwashers

Door Type Dishwashers

Rack Conveyor Dishwashers

Rack-A-Matics

Flight Type Dishwashers

Tray Washers

Tray Dryers

Pot Washers

Pot & Pan Washing Sytems

Bakery Washers

Vegetable Washers

Food Waste Disposers

Vegetable Peelers

FX: 501.661-0223  
National: 800.482-9209

**Scott Service Co., Inc.**  
7123 I-30, Suite 51  
Little Rock, AR 72209  
PH: 501.562-1863  
FX: 501.562-2308

#### **CALIFORNIA**

**Acme Pacific Repairs, Inc.**  
1347 Fulton Place  
Fremont, CA 94539  
PH: 510.252-2070  
FX: 510.656-1753  
Statewide: 800.241-2382

**Ridge Electric Motor Company**  
1235 G St.  
Fresno, CA 93706  
PH: 209.268-5031

**Magna Mechanical**  
1576 Fashion Avenue  
Long Beach, CA 90813  
PH: 562.432-3330  
FX: 562.435-5963

#### **GEORGIA**

**Total Service of Macon**  
850 Hillcrest Industrial Blvd.  
Macon, GA 31204  
PH: 912.743-6505  
FX: 912.741-1848  
National: 800.822-4696

#### **Whaley Food Service Repairs**

109-A Owens Industrial Drive  
Savannah, GA 31405  
PH: 912.447-0827  
FX: 912.447-0826

#### **HAWAII**

**Food Equipment Service Company**  
300 Puuhale Rd.  
Honolulu, HI 96819  
PH: 808.847-4871  
FX: 808.842-1560

#### **IDAHO**

**Ron's Service**  
703 E. 44th St., Suite 10  
Boise, ID 83714

National: 800.837-2828

#### **Electrical Appliance Repair**

5805 Valley Belt Rd.  
Cleveland, OH 44131  
PH: 216.459-8700  
Fx: 216.459-8707  
National: 800.621-8259

#### **ARR/CRS, Inc.**

2830 Johnstown Rd.  
Columbus, OH 43219  
PH: 614.476-3225  
Fx: 614.476-1196  
National: 800.282-5406

#### **DMO Food Equipment Services**

8400 Sweet Valley Dr.  
Valley View, OH 44125  
PH: 216.328-0600  
FX: 216.328-0604  
Web site:  
[www.dmoservice.com](http://www.dmoservice.com)

#### **Commercial Parts & Service**

204 Linden Avenue  
Dayton, OH 45403  
PH: 513.259-0091  
FX: 513.259-0753  
National: 800.589-5251

#### **The Wichman Company**

1720 Arlington Ave.  
Toledo, OH 43537  
PH: 419.385-9121

#### **OKLAHOMA**

##### **Kruger Electric Service**

100 NE 24th Street  
Oklahoma City, OK 73105  
PH: 405.528-8883  
FX: 405.528-5405  
National: 800.522-8069

#### **OREGON**

##### **Ron's Service**

16364 SW 72nd Ave.  
Portland, OR 97224-7750  
PH: 503.624-0890

#### **PENNSYLVANIA**

##### **Commercial Kitchen Service**

223 Church St.

PH: 208.375-4073  
FX: 208.375-4402

Carrolltown, PA 15722  
PH: 814.344-8100

**ILLINOIS**  
**Eichenauer Services**  
405 S. Neil St.  
Champaign, IL 61820  
PH: 217.359-4200  
FX: 217.398-2960

**K&D Service Company**  
1833-41 N. Cameron St.  
Harrisburg, PA 17103  
PH: 717.236-9039  
FX: 717.238-4367  
Statewide: 800.932-0503

**Eichenauer Services**  
130 S. Oakland  
Decatur, IL 62522  
PH 217.429-4229  
FX 217.429-0226

**Insinger Machine Company**  
6245 State Road  
Philadelphia, PA 19135  
PH: 215.624-4800  
FX: 215.624-6966  
National: 800.344-4802

**Major Appliance Service**  
4330 Prescott Ave.  
Lyons, IL 60534  
PH: 708.447-4100  
FX: 708.447-4157

**RHODE ISLAND**  
**Food Equipment Service**  
200 Broad St.  
Providence, RI 02903  
PH: 401.331-1163  
FX: 401.521-5560

**Cone's Repair Service**  
2408 40th Ave.  
Moline, IL 61265  
PH: 309.797-5323  
FX: 309.797-3631  
National: 800.716-7070

**SOUTH CAROLINA**  
**Whaley FoodService Repair**  
748 Congaree Rd.  
Greenville, SC 29607  
PH: 803.234-7011  
FX: 803.234-6662  
Statewide: 800.494-2539

**INDIANA**  
**Commercial Parts & Service**  
5310 E. 25th St.  
Indianapolis, IN 46218  
PH: 317.251-9255  
FX: 317.549-6282  
National: 800.727-8710

**Whaley FoodService Repair**  
1406-C Commerce Place  
Myrtle Beach, SC 29577  
PH: 803.626-1866  
FX: 803.626-2632

**IOWA**  
**Cones Repair Service, Inc.**  
1056 27th Ave., SW  
Cedar Rapids, IA 52404  
PH: 319.365-3325  
National: 800.716-7070

**Whaley FoodService Repair**  
4740-A Franchise St.  
N. Charleston, SC 29419  
PH: 843.760-2110  
FX: 843.760-2255

**Goodwin Service Co., Inc.**  
3509 Delaware Ave.  
Des Moines, IA 5031  
PH: 515.262-9308  
FX: 515.262-2936  
National: 800.372-6066

**Whaley FoodService Repair**  
P.O. Box 4023  
West Columbia, SC 29171  
PH: 803.791-4420  
FX: 803.794-4630  
National: 800.877-2662

**KANSAS**  
**General Parts, Inc.**  
1101 E. 13th St.

**SOUTH DAKOTA**

Kansas City, MO 64106  
PH: 816.421-5400  
FX: 816.421-1270

#### **KENTUCKY**

##### **Commercial Parts & Service of Louisville**

4204 South Brook St.  
Louisville, KY 40214  
PH: 502.367-1788  
FX: 502.367-0400  
National: 800.752-6160

##### **Quality Kitchen Service**

2221 Buechell Ave.  
Louisville, KY 40218  
PH: 502.499-5850  
FX: 502.499-5852  
National: 800.999-5850

#### **LOUISIANA**

##### **Chandler's Parts & Service**

11656 Darryl Drive  
Baton Rouge, LA 70815  
PH: 225.272-6620  
FX: 225.272-7168  
National: 800.569-9905

##### **Reliance Commercial Service**

5515A Pepsi St.  
Harahan, LA 70123  
PH: 504.734-8864  
FX: 504.733-2559  
National: 800.499-2351

##### **Bana Commercial Kitchen Parts**

4028 Greenwood Rd.  
Shreveport, LA 71109  
PH: 318.631-6550  
FX: 318.636-5675  
National: 800.832-6550

##### **LeBlanc Associates**

248 Thompson Rd  
Houma, LA 70363  
PH: 504.876-7982  
FX: 504.876-7989  
National: 800.294-2653

#### **MAINE**

##### **MRES**

101 John Roberts Rd.  
Unit #12  
South Portland, ME 04106

##### **Hogg Restaurant Service**

821 Railroad Ave.  
Aberdeen, SD 57401  
PH: 605.225-1845  
FX: 605.225-0569  
National: 800.456-1469

#### **TENNESSEE**

##### **Food Equipment Service Company**

1209 S. Watkins Street  
Chattanooga, TN 37403  
PH: 615.624-3381  
FX: 615.624-3383  
Statewide: 800.727-8447

##### **Food Equipment Service Company**

Industrial Parkway  
East Knoxville, TN 37921  
PH: 423.522-5764  
FX: 423.522-4448  
National: 800.513-7278

##### **ATECH, Inc.**

424 6th Ave.  
South Nashville, TN 37203  
PH: 615.255-2002  
FX: 615.255-2698  
National: 800.700-9192

##### **Commercial Parts and Service**

3717 Cherry Rd.  
Memphis, TN 38118  
PH: 901.366-4587  
FX: 901.366-4588  
National: 800.262-9155

#### **TEXAS**

##### **Allan's Tri-State Service**

404 S. Hayden  
Amarillo, TX 79101  
PH: 806.376-8345  
FX: 806.416-6912  
National: 800.227-9022

##### **Armstrong Repair Center**

1700 S. Lamar Blvd.  
Austin, TX 78704  
PH: 512.416-1101  
FX: 512.416-6912  
National: 800.392-5322  
Web site:  
[www.armstrongrepair.com](http://www.armstrongrepair.com)

##### **Dowell Commercial**

PH: 207.772-1152  
FX: 207.772-1445

**MASSACHUSETTS  
Ace Service**

95 Hampton Ave.  
Needham, MA 02194  
PH: 781.449-4220  
FX: 781.444-4789  
Statewide: 800.225-4510

**MRES**

34 South St.  
Somerville, MA 02143  
PH: 617.868-1930  
FX: 617.868-5331  
Local: 800.338-6737

**MARYLAND**

**Electric Motor  
Repair Company**

700 E. 25th Street  
Baltimore, MD 21218  
PH: 410.467-8080  
FX: 410.467-4191  
National: 800-879-4994

**Electric Motor  
Repair Company**

106 Williamsport Circle  
Salisbury, MD 21801  
PH: 410.543-8080  
FX: 410.548-4038

**MICHIGAN**

**A&R Repairs  
Baker's Kneads**

5510 E. Ten Mile Rd.  
Warren, MI 48091  
PH: 810.758-4440  
FX: 810.758-0740  
National: 800.852-2261

**Midwest Food  
Equipment Service**

3055 Dixie Ave.  
Grandville, MI 49418  
PH: 616.261-2000  
FX: 616.261-2020  
National: 800.288-7050

**MINNESOTA**

**Metro Appliance Service**

2857 Louisiana Ave., North  
New Hope, MN 55427  
PH: 612.546-4221  
FX: 612.546-4286

**Service Co.**

3736 W.O.W Ave.  
Corpus Christi, TX 78413  
PH: 512.855-0633  
FX: 512.854-7028

**Argos Food Equipment  
Service**

10850 Sanden Drive  
Dallas, TX 75238  
PH: 214.340-2228  
FX: 214.340-2363

**Thermal Control, Inc.**

3509 Duranzo  
El Paso, TX 79905  
PH: 915.544-6634  
FX: 915.533-6973

**Stove Parts Supply  
Company**

2120 Solana St.  
P.O. Box 14009  
Ft. Worth, TX 76117  
PH: 817.831-0381  
FX: 817.834-7754  
National: 800.433-1804

**Armstrong Repair Center**

5750-A Royalton  
Houston, TX 77081  
PH: 713.666-7100  
FX: 713.665-5542  
National: 800.392-5325

**Commercial Kitchen  
Repair**

1377 N. Brazos  
San Antonio, TX 78207  
PH: 210.735-2811  
FX: 210.735-7421  
National: 800.292-2120

**Kitcheneering**

657 Ruby  
Waco, TX 76714  
PH: 817.776-7690  
FX: 817.772-8336

**UTAH**

**Peterson's Sales &  
Service**

1370 S. 400  
West Salt Lake City, UT  
84115  
PH 801.487-3653  
FX: 801.487-2253

National: 800.345-4221

**MISSISSIPPI**  
**Camp Service & Parts, Inc.**  
 328-B Oakdale St.  
 Jackson, MS 39202  
 PH: 601.353-9700  
 FX: 601.354-2940  
 National: 800.748-8793

**KenJeter Store Equipment**  
 2820 Cliff Gooker Blvd.  
 Tupelo, MS 38801  
 PH: 601-844-1192  
 FX: 601-844-1310

**MISSOURI**  
**Kaemmerlen Parts & Service**  
 2728 Locust Street St.  
 Louis, MI 63103  
 PH: 314.535-2222  
 Statewide: 800.325-8381

**Service One**  
 5812 Goves Lane  
 Jefferson City, MO 65101  
 PH: 573.659-7508  
 FX: 573.635-5835

**MONTANA**  
**Appliance & Equipment Repair**  
 4705 Mallard Way  
 Missoula, MT 59808  
 PH: 406.549-7122

**NEBRASKA**  
**Goodwin-Tucker Service Group**  
 815 N. 19th Street  
 Omaha, NE 68102  
 PH: 402.345-7403  
 FX: 402.346-6145  
 National: 800.228-0342

**NEVADA**  
**Burney's Commercial Service**  
 4480 Alderbaran Ave.  
 Las Vegas, NV 89109  
 PH: 702.736-0006  
 FX: 702.798-7531

**NEW HAMPSHIRE**

National: 800.955-9201

**VIRGINIA**  
**D.W. Boyd Company**  
 4003 Colley Ave.  
 Norfolk, VA 23508  
 PH: 757.423-2268  
 FX: 757.423-1868

**REP&S/Richmond**  
 163 Brandon Rd.  
 Richmond, VA 23224  
 PH: 804.230-1612  
 FX: 804.232-8301  
 National: 800.388-8667

**Restaurant Equip Parts & Service**  
 133 1st Colonial Rd.  
 Virginia Beach, VA 23454  
 PH: 757.425-5038  
 FX: 757.425-5955  
 National: 800.262-0802

**WASHINGTON**  
**Arent Machinery Company**  
 15815 SE 135th Ave.  
 Clackamas, OR 97015  
 PH: 503.657-3000  
 FX: 503.657-7792  
 National: 800.547-2527

**Restaurant Appliance Service**  
 7219 Roosevelt Way, NE  
 Seattle, WA 98115  
 PH: 206.524-8200  
 FX: 206.525-2890

**WEST VIRGINIA**  
**Statewide Service**  
 603 Main Ave.  
 Nitro, WV 25143  
 PH: 304.755-1811  
 FX: 304.755-4001  
 National: 800.441-9739

**WISCONSIN**  
**Appliance Service Center**  
 2439 Atwood Ave.  
 Madison, WI 53704  
 PH: 608.246-3160  
 FX: 608.246-2721  
 National: 800.236-7440

**General Parts & Service**

**NEW HAMPSHIRE**  
**MRES**  
 34 South St.  
 Somerville, MA 02143  
 PH: 617.868-1930  
 FX: 617.868-5331  
 Local: 800.338-6737

**NEW JERSEY**  
**Malachy Mechanical**  
 586 Ave. A  
 Bayonne, NJ 07002  
 PH: 201.823-1415  
 FX: 201.823-3926  
 Statewide: 800.794-1415

**Insinger Machine Company**  
 6245 State Road  
 Philadelphia, PA 19135  
 PH: 215.624-4800  
 FX: 215.624-6966  
 National: 800-344-4802

**NEW MEXICO**  
**SouthWest Appliance Repair**  
 10812 Oakland NE  
 Albuquerque, NM 87122  
 PH: 505.856-6103  
 FX: 505.856-7684

**NEW YORK**  
**Alpro Service Co., Inc.**  
 1127 Willoughby Ave.  
 Brooklyn, NY 11237  
 PH: 718.386-2515  
 FX: 718.417-6380

**B.E.S.T.**  
 2133 Genesee Street  
 Buffalo, NY 14211  
 PH: 716.893-6464  
 FX: 716.893-6466  
 Statewide: 800.338-5011

**Summit Restaurant Repair**  
 272 Elmont Rd.  
 Elmont, NY 11003  
 PH: 516.326-7900  
 FX: 516.326-8021  
 Statewide: 800.675-7560

**Northern Parts and Service**  
 171 S. Catherine Street  
 Plattsburgh, NY 12901

6633 West National  
 Milwaukee, WI 53214  
 PH: 414.257-4008  
 FX: 800.279-9978  
 National: 800.279-9976

**WYOMING**  
**Ericksons Commercial Service**  
 721 Terry Ranch Road  
 Cheyenne, WY 82007  
 PH: 307.637-4424

**CANADA**  
**VAS Restuarant Equip Service**  
 3105 Unity Drive  
 Mississauga, Ontario  
 Canada L5L 4L2  
 PH: 905.828-5808  
 FX: 905.828-7505

**Sure-Fix Food Equipment Service**  
 188 Queenston Street St.  
 Catherines, Ontario  
 Canada L2R 2Z7  
 PH: 416.544-4664  
 FX: 416.685-1156

**HRD Kitchen Services**  
 4475 Rouen St.  
 Montreal, Quebec  
 Canada H1V 1H1  
 PH: 514.254-9956  
 FX: 514.251-2562

**BERMUDA**  
**D.E. Mortimer & Co. LTD.**  
 #2 Harvey Rd.  
 Paget, Bermuda HMAX  
 PH: 809.236-8848  
 FX: 809.236-1350

**GUAM**  
**Cabuhat Technical Sales**  
 PO Box 20207  
 G.M.F, GUAM 96921  
 PH: 671.653-7307  
 FX: 671.653-7307

**JAMAICA**  
**Econergy Engineering Services**  
 PO Box 352 Main St.  
 Ocho Rio, Jamaica  
 PH: 809.974-2981



PH: 518.563-3200 FX: 809.974-5064  
 FX: 800.782-5424  
 National: 800.634-5005

**Duffy's Restaurant  
 Service**

3138 Oneida Street  
 Sauquoit, NY 13456  
 PH: 315.737-9401  
 FX: 315.737-7132  
 Statewide: 800.836-1014

**Action Service**

45 S. Fagan Ave.  
 Schenectady, NY 12304  
 PH: 518.377-0911  
 FX: 518.377-1704

**Quality Restaurant  
 Repair**

134 N. Montgomery St.  
 Walden, NY 12586  
 PH: 914.778-3554  
 FX: 914.778-1221

Insinger provides this SERVICE NETWORK LISTING to its customers as an aid to the efficient servicing of their Insinger equipment.

When contacting the service agency's or the factory for service please have the machine model and serial number available.

Insinger reserves the right to change these companies as necessary. For an updated listing, or to check on these companies, please contact our Technical Services Department, 800.344.4802.

- Thank You. Insinger Machine Company revised: 3/92

©1996,2000 Insinger Machine Company Inc. All rights reserved.  
 All registered trademarks are owned by their respective companies.

(Insert Classification of TMDER Here) CLASSIFICATION:

NAVSEA S0005-AA-GYD-30/TMMP

**NAVSEA/SPAWAR TECHNICAL MANUAL DEFICIENCY/EVALUATION REPORT (TMDER)****INSTRUCTION:** Continue on 8 1/2" x 11" paper if additional space is needed.

1. USE THIS REPORT TO INDICATE DEFICIENCIES, PROBLEMS, AND RECOMMENDATIONS RELATING TO PUBLICATION.
2. FOR CLASSIFIED TMDERS. SEE OPNAVINST 5510H FOR MAILING CLASSIFIED TMDERS.
3. Submit TMDERS at web site <http://nsdsa.nswses.navy.mil> or mail

1. PUB NO.

S6161-GW-FSE-010

2. VOL/PART

3. REV. NO./DATE OR  
TM CH. NO./DATE

November. 15, 2001

4. SYSTEM/EQUIPMENT IDENTIFICATION

5. TITLE

Vegetable Processing Machine, Models 30VP-2 &amp; 50VP-2; Description, Operation, and Maintenance Manual

6. REPORT CONTROL NUMBER (UIC-YEAR-XXXX)

**7. RECOMMENDED CHANGES TO PUBLICATION**PAGE  
NO.  
A.PARA-  
GRAPH  
B.**C. RECOMMENDED CHANGES AND REASONS**8. ORIGINATOR'S NAME AND WORK  
CENTER (Please Print)

9. DATE

10. DSN/COMM NO.

11. TRANSMITTED TO; (NSDSA WILL FILL IN)

12. SHIP HULL NO. AND/OR STATION ADDRESS (Do Not Abbreviate)

13. ORIGINATORS EMAIL ADDRESS

-----FOLD HERE-----

DEPARTMENT OF THE NAVY

PLACE  
POSTAGE  
HERE

=====

Official Business

COMMANDER  
NSDSA CODE 5E30  
NAVSURFWARCENDIV  
4363 MISSILE WAY  
PORT HUENEME CA 93043-4307

-----FOLD HERE-----

S6161-GW-FSE-010

---